

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

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Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

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Establishm		.	(6)	Telephone Number	Date of Ins (mm/dd/yr	Date of Inspection (mm/dd/yr) PERMIT #	
Charlestown Rend Southern Bountist (Ford pontry) Establishment Address (number and street, city, state, zip code)				812 944 2780	12/9	12019 19-48	
			22. New Albury, IN 47150		'-'/ '/	/ 20, /	
Owner	********		1	Purpose:	Follow-uj	Release Date	
				Routine	No	10 days	
Owner's A	ddress			2. Follow-up	Summary	of Violations:	
Persen in (harge			3. Complaint	ー次	$\langle NC Q R Q \rangle$	
)uni	C K	mel	1 / Stur Faith	4. Pre-Operational	C	NC R R	
Responsibl	e Person's	E-mail		5. Temporary	Menu Typ	e (See back of page)	
				6. HACCP 7. Other (list)	.		
Certified F	ood Mana	ger		7. Other (list)	1 <u>X</u> 2	345	
- CRITICAL	TOTAL AT	TO THE	CONTRACT AND THE CHECKER FOR AND ALADO ARRIVE COLUMNS A	F 1 West Frederic 11 1144	<u> </u>	:	
			NTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS A				
Section#	C/NC	R	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU. Narrative			To Be Corrected By	
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MENU TYPE

	
1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.